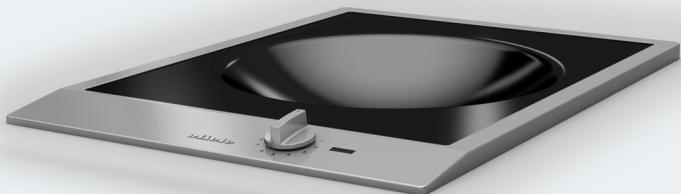


Operating and installation instructions

Induction wok



To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

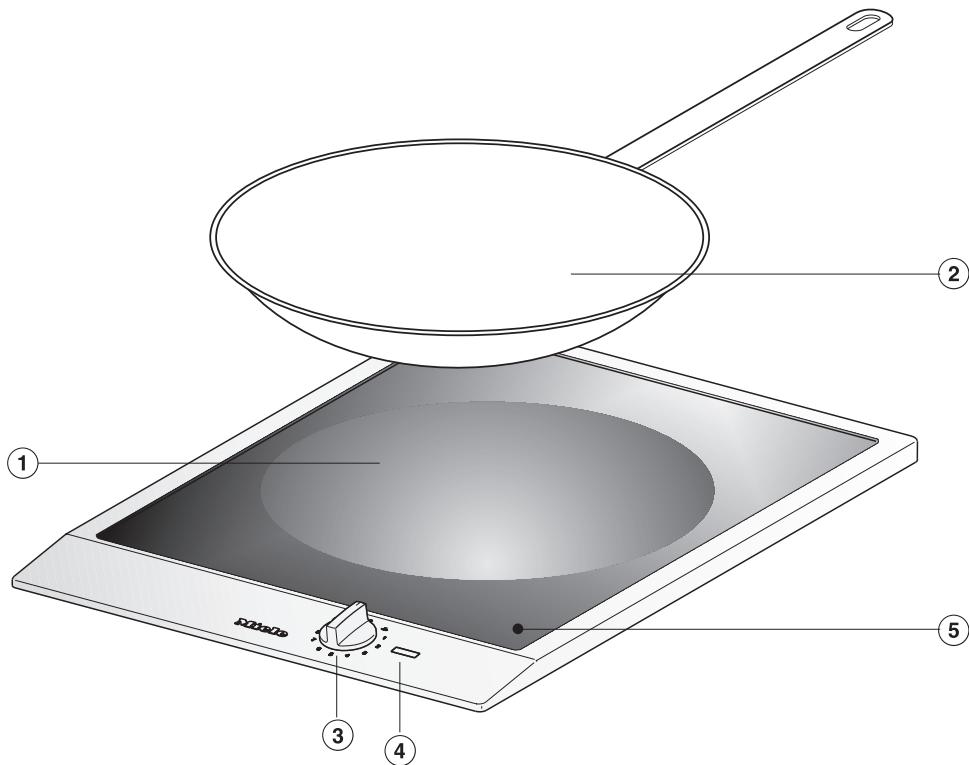
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Description of the appliance



① Wok basin
(Ø 300 mm / Rating: 2400 W
With booster: 3200 W)

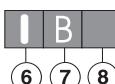
② Wok pan

③ Control knob

④ Indicators

⑤ Display

Indicators



⑥ In-operation indicator

⑦ Booster indicator

⑧ Residual heat indicator

Description of the appliance

Display

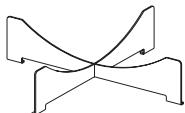
- U* No wok on cooking zone or wok unsuitable
- R* Auto heat-up
- I* Booster in operation
- L* Safety lock (see "Safety features")

Accessories supplied

Wok pan CSWP 1400



Wok rest



Warning and safety instructions

This appliance complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

- This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- This appliance must only be used to cook food and keep it warm. Any other usage is at the owner's risk and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.
- This cooktop is not suitable for outdoor use.
- This appliance must not be installed and used in mobile installations such as ships etc.
- Do not modify this appliance.

Warning and safety instructions

Safety with children

- ▶ Activate the system lock to ensure that children cannot switch on the appliance inadvertently.
- ▶ Children should be supervised to ensure that they do not play with the appliance.
- ▶ Older children may only use the induction wok when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.
- ▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.
- ▶ Take care that children are not able to pull the wok down off the appliance. Turn the wok handle inwards away from the edge of the appliance. Danger of burning or scalding.
- ▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Warning and safety instructions

Technical safety

- Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.
- The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- Before connecting the appliance, make sure that the connection data on the data plate (voltage and rated load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- For safety reasons, this appliance may only be used after it has been built in.

- Never open the housing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person authorised by Miele in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
- During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains fuse is disconnected,
 - the screw-out fuse is removed (in countries where this is applicable),
 - it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

Warning and safety instructions

- ▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the warranty is invalidated.
- ▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated), available from Miele.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ This appliance is not intended to be operated by means of an external timer or separate remote control system.
- ▶ Do not use the induction wok if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Otherwise there is a danger of electric shock.
- ▶ If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Warning and safety instructions

Correct use

- For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the induction wok is electromagnetically charged, and that this could affect a pacemaker. If in any doubt, consult the manufacturer of the pacemaker or your doctor.
- To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the wok.
- Only use the wok pan supplied with the appliance. For safety reasons, other woks should not be used: fire hazard. See "Induction - Suitable pans".
- The appliance gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- Do not leave the appliance unattended whilst it is in use. Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable. Boiling fat or oil could ignite and cause a fire.

- If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- Do not flambé under a rangehood. The flames could set the rangehood on fire.
- Do not use the appliance as a resting place for anything else. Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the appliance could also melt or catch fire. Switch the appliance off after use.
- Installing several appliances
Do not place any hot pots or pans near the spacer bar as they could damage the sealing strip of the spacer bar.

Warning and safety instructions

- ▶ Do not cover the appliance, e.g. with a covering plate, a cloth, kitchen foil etc. If the appliance is switched on by mistake, or if there is residual heat, these materials may catch fire, shatter or melt.
- ▶ Keep the ceramic surface clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.
- ▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.
- ▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.
- ▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the cooktop whilst they are still hot, using a shielded scraper blade.
Take care not to burn yourself.
Once the residues have been removed, allow the appliance to cool down, and then clean with a suitable proprietary ceramic cooktop cleaner.
- ▶ When using an electrical appliance, e.g. a hand-held mixer, near the wok, ensure that the connection cable doesn't come into contact with the wok. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ This appliance is fitted with a cooling fan. If a drawer is fitted directly underneath the wok, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the wok. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.
- ▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the wok. Cutlery inserts must be heat-resistant.
- ▶ Metal utensils stored in a drawer under the wok can become hot if the appliance is used intensively for a long time.

Warning and safety instructions

- If the induction wok is built-in behind a furniture door, it must only be operated when the door is open. Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Caring for the environment

Disposal of the packing material

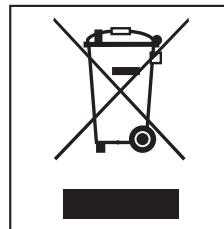
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

Before using for the first time

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective wrapping and adhesive labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Before using for the first time

When the induction wok is first connected, and after a power cut, all of the indicators in the display light up for approx. 1 second for testing purposes. The appliance can be used as soon as the indicators go out.

When the appliance is used for the first time, it may give off a slight smell. The smell and any vapours will dissipate after a short time. They do not indicate a faulty connection or appliance, and they are not harmful to your health.

Please note that the heating-up time of induction cooktops is much shorter than that of conventional cooktops.

The induction principle

An induction coil is located underneath the induction wok. When the appliance is switched on, this coil creates a magnetic field. This magnetic field in turn creates, or induces, current in the base of the wok on it. This heats up the base of the wok. The wok basin itself is heated up indirectly by the heat given off by the wok pan.

The appliance only works when the wok supplied is used (see "Suitable pans").

Induction heating **does not work...**

- if it is switched on without the wok in place.
- if the wok is removed from the appliance whilst it is switched on.

If this happens,  will flash in the display.

If the wok is replaced within 3 minutes, the  symbol will go out and you can continue as normal.

If the wok is not replaced, the induction wok will switch off automatically after 3 minutes.  and  flash alternately in the display.

To use the induction wok again, first turn the control to "0".

Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning.

Switch the appliance off after use.

Induction

Noises

The following noises might occur when the induction wok is in operation:

- On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.
- You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the appliance is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Suitable pans

Only use the wok supplied with the appliance for cooking food.

This wok is designed specifically for the appliance.

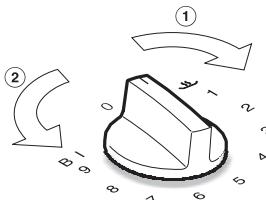


If other woks are used, there is a risk of fat or food overheating, and burning.

Switching on and off

Do not leave the appliance unattended whilst it is being used.

The induction wok is switched **on** by turning the control **clockwise** ① to the power setting required, and is switched **off** by turning the control **anti-clockwise** ② to "0".



Do not turn the control to "0" by turning it past Bl.

When the induction wok is switched on, the in-operation indicator lights up.

Once it has reached a certain temperature, the residual heat indicator also lights up.

After the appliance has been switched off, the in-operation indicator goes out.

Residual heat indicator

The residual heat indicator remains on until the induction wok is cool enough to touch.

Do not touch or place any heat sensitive objects on the induction wok while the residual heat display is still on.

Danger of burning.

Operation

Settings

Cooking process	Settings
Keeping food warm, melting chocolate	1 - 2
Warming food up	3 - 6
Stir-frying, e.g. Chinese dishes	7 - 9

When Auto heat-up has been activated, the induction wok switches on automatically at the highest setting and then switches to the continued cooking setting selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Taking the wok off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if the wok is placed back on the appliance within 3 minutes.

Auto heat-up

Continued cooking setting	Heat-up time in minutes and seconds (approx.)
1	0 : 15
2	0 : 15
3	0 : 25
4	0 : 50
5	2 : 00
6	5 : 50
7	2 : 50
8	2 : 50
9	-

Activating Auto heat-up

- Turn the control anti-clockwise as far as it will go, and hold in that position until **R** appears in the display.

If you hold the control for too long, **L** will appear in the display which means that the lock has been activated (see "Safety features - Lock").

- Turn the control clockwise to the continued cooking setting required.

Auto heat-up will not be activated if you do not select a continued cooking setting within 5 seconds.

The continued cooking setting can be changed during the first 10 seconds after Auto heat-up has been activated; after that, it cannot be changed. Changing the continued cooking setting after 10 seconds deactivates Auto heat-up.

An **R** lights up in the display during the Auto heat-up phase.

Booster function

The induction wok is equipped with a booster function which increases the power level.

If activated, the appliance will operate on power setting 9 with an extra boost of power for a period of 10 minutes.

Taking the wok off the appliance whilst the booster is in operation interrupts the booster. It will resume if the wok is placed back on the appliance within 3 minutes.

If the wok reaches its maximum permitted temperature before 10 minutes is up, the booster function switches off and the appliance resumes at power setting 9.

Only the wok supplied has this safety feature, which ensures that the appliance switches off when it gets too hot.

To switch on the booster function

- Turn the control past power setting 9 to BI, and then back to 9.

I appears in the display, and the **B** indicator also lights up.

After 10 minutes the appliance will automatically switch down to power setting 9, and the **B** indicator and the *I* symbol in the display goes out.

To switch off the booster function

The booster function can be cancelled early.

- Turn the control past power setting 9 to BI; or reduce the power setting.

Safety features

Lock

The induction wok is fitted with a safety lock to prevent unauthorised use, e.g. by children.

To activate the lock

- Turn the control anti-clockwise as far as it will go, and hold in that position until *L* appears in the display.

Every time the control is touched after this, an *L* will show in the display for 3 seconds.

To deactivate the system lock

- Turn the control anti-clockwise as far as it will go, and hold in that position until the *L* goes out, and *0* appears briefly in the display.

Safety switch-off

The induction wok is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If the induction wok is heated for an unusually long period of time (see chart), and the power setting is not altered, it will switch itself off automatically.

C and *D* will flash alternately in the display.

To use the induction wok again, first turn the control to "0". The indicator light and the display will go out.

Power setting	Maximum operating time in hours
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

Safety features

Overheating protection

The induction coil is equipped with overheating protection. Before the induction coil gets too hot, overheating protection cuts in in one of the following ways:

- If the booster function is being used it will be switched off.
- If the temperature continues to rise after the booster function is switched off, the power setting will be reduced.
- If the temperature continues to rise after the power setting has been reduced, the induction wok will switch off and *H* will appear in the display.

■ Turn the control to "0".

The induction wok can only be used again in the normal way after the *H* has gone out.

If the control is not turned back to "0", *E* and *O* will flash in the display alternately once the induction wok has cooled down sufficiently. To use the induction wok again, first turn the control to "0".

The induction coil can overheat if

- the appliance is used for too long at maximum power.
- the appliance is not well enough ventilated.

If a drawer is fitted directly underneath the appliance, there must be sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the induction wok.

If the overheating protection device trips again, contact Miele.

Miele offer a range of branded cleaning and conditioning products. See "Optional accessories".

 Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could attack the electrical components and cause a short circuit.

Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

The appliance should be cleaned after each use. Let it cool down to room temperature.

To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the surface of your appliance, do not use:

- cleaning agents containing soda, alkalis, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

Cleaning and care

Ceramic surface

Do not use washing-up liquid to clean the ceramic surface. Using washing-up liquid will not remove all soiling and an invisible film will be left behind which will result in a permanent discolouration of the ceramic surface.

Clean the cooktop regularly with a special ceramic cleaning agent.

Remove light soiling with a damp cloth.

Then clean the appliance with the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"), applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the appliance is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the appliance with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the appliance the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using the ceramic and stainless steel cooktop cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall onto the hot appliance while it is in use, first switch off the appliance. Then immediately, while the surface is still hot, use a shielded scraper blade to scrape off the sugar, plastic or aluminium foil, taking care not to burn yourself. Allow the appliance to cool down, and then clean as described above with a suitable proprietary ceramic and stainless steel cooktop cleaner.

Stainless steel

The Original Miele ceramic and stainless steel cooktop cleaner is suitable for cleaning stainless steel surfaces (see "Optional accessories"). To help prevent resoiling, we recommend a stainless steel conditioner (see "Accessories"). Apply sparingly with a soft cloth.

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should be only cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

If none of the above is the case, then turn the control to "0", and disconnect the appliance from the electricity supply for approx. 1 minute.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or Miele.

... appears in the display.

Check whether the empty appliance has been left switched on inadvertently.

What to do if...

... the appliance does not heat up.

Check whether

- the safety lock is activated.
If necessary, deactivate it (see "Safety lock").
- the mains fuse has tripped.
- the overheating protection mechanism has been triggered (see "Overheating protection").
- the demo mode has been activated.
When demo mode has been activated, the "" symbol will appear in the display for a second.

To deactivate demo mode, turn the control anti-clockwise as far as it will go twice briefly (<1 second), then turn it again and hold for approx. 3 seconds.

... and flash alternately in the display.

Check whether the control is damaged or stuck.

If this is not the case, call Miele.

... and a number flash alternately in the display.

Call Miele.

... the induction wok switches off automatically.

The safety switch-off feature or the overheating protection mechanism has been triggered (see "Safety switch-off" and "Overheating protection").

Problem solving guide

... one of the following has occurred:

- The booster has automatically switched off early.
- **L** and **B** flash alternately in the display.

The overheating protection mechanism has been triggered (see "Overheating protection").

... The cooling fan continues to run after the appliance has been switched off.

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

... the food in the wok hardly heats up or does not heat up at all when the Auto heat-up function is switched on.

This might be because a large quantity of food is being cooked.

Select a higher continued cooking setting.

Optional accessories

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

Depending on country, these can be ordered online at:



These products can also be obtained by contacting Miele (see back of instructions for contact details).

Wok pan CSWP 1400



Cleaning and care products

Original Miele ceramic and stainless steel cooktop cleaner 250 ml



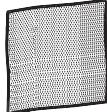
Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele stainless steel conditioning agent 250 ml



Removes water marks, flecks and finger prints.
Helps keep the appliance looking good for longer.

Original Miele all-purpose microfibre cloth



Removes finger marks and light soiling.

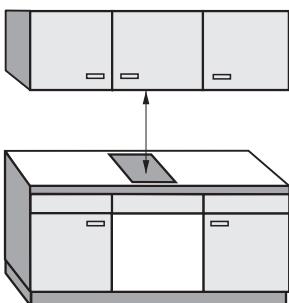
Safety instructions for installation

Fit the wall units and rangehood before fitting the cooktop to avoid damaging the surface.

► Observe carefully the safety distances given on the following pages. All dimensions in this instruction booklet are given in mm.

- The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.
- This appliance must not be installed and used in mobile installations such as ships etc.
- After installation, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, such as a drawer.
- If an interim shelf is installed under the appliance, there must be a minimum gap of 40 mm between the top of the shelf and the underside of the appliance.
- This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by the cooktop could damage the appliance below.

Safety clearance above the cooktop



When two or more appliances are installed together below a rangehood, e.g. an electric cooktop and a gas wok combiset, which have different safety clearances given in the installation instructions, you should select the greater clearance of the two.

A minimum safety clearance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety clearance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc., a minimum clearance of at least 760 mm must be maintained between them and the cooktop below.

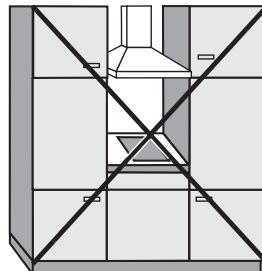
Safety clearances

Side / rear clearances to the cooktop

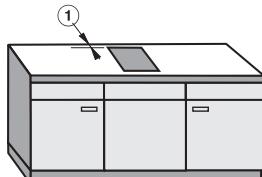
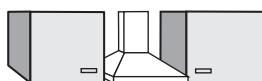
Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).

Before installing the appliance, check that the below clearance requirements are met.

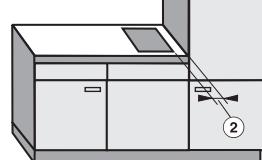
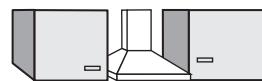
- ① The horizontal distance from the **back edge** of the cooktop to a vertical surface shall be 50 mm minimum.
- ② The horizontal distance from the **right edge** of the cooktop to a vertical surface shall be 40 mm minimum.
- ③ The horizontal distance from the **left edge** of the cooktop to a vertical surface shall be 40 mm minimum.



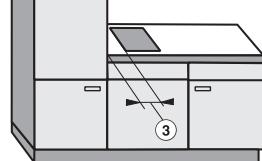
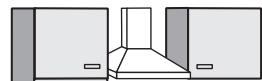
Not allowed



Recommended



Not recommended



Not recommended

Safety clearance underneath the cooktop

To ensure sufficient ventilation to the cooktop, a certain gap must be left between the underside of the cooktop and any oven, interim shelf or drawer.

The minimum gap between the underside of the cooktop and

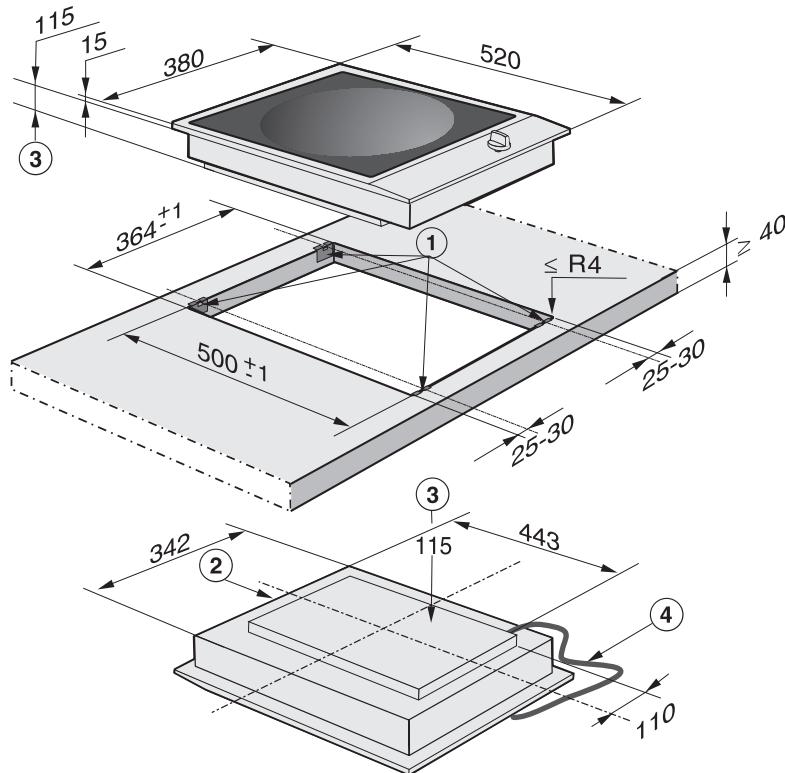
- the top of an **oven** is **15 mm**.
- the top of an **interim shelf** is **15 mm**.
- the base of a **drawer** must be **75 mm**.

Interim shelf

It is not necessary to install an interim shelf underneath the cooktop.

A gap of 10 mm is needed at the back for laying the mains connection cable. For better cooktop ventilation, however, a gap of 20 mm is recommended.

Appliance and building-in dimensions



① Spring clamps

② Front

③ Building-in depth

④ Mains connection cable, L = 2,000 mm

- Make the worktop cut-out for one or more appliances as applicable. Remember to maintain a **minimum safety clearance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance. See "Safety clearances".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

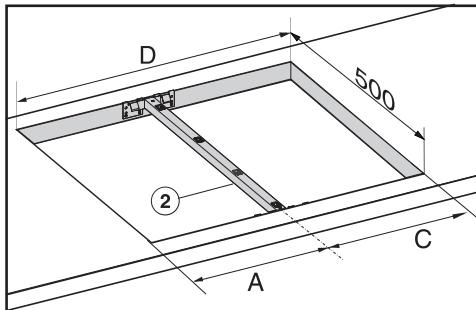
If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius ($\leq R4$) can be carefully scribed to fit.

Installation of several appliances

When installing two or more appliances next to each other, a spacer bar ② must be used between each one.

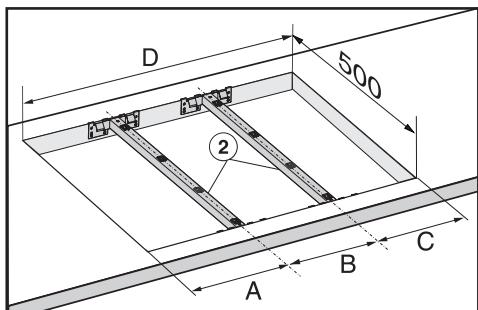
See "Fitting the spacer bars and support brackets".

Worktop cut-out - two appliances



When installing **two appliances**, the width of the cut-out required (D) is calculated by adding dimensions (A) and (C).

Worktop cut-out - three appliances



When installing **three appliances**, the width of the cut-out required (D) is calculated by adding dimensions (A), (B) and (C).

A = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

B = appliance width (288 mm or 380 mm or 576 mm)

C = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

D = width of worktop cut-out

When installing **more than three appliances**, for each additional appliance, add the relevant appliance width (288 mm or 380 mm or 576 mm) to dimensions A, B and C.

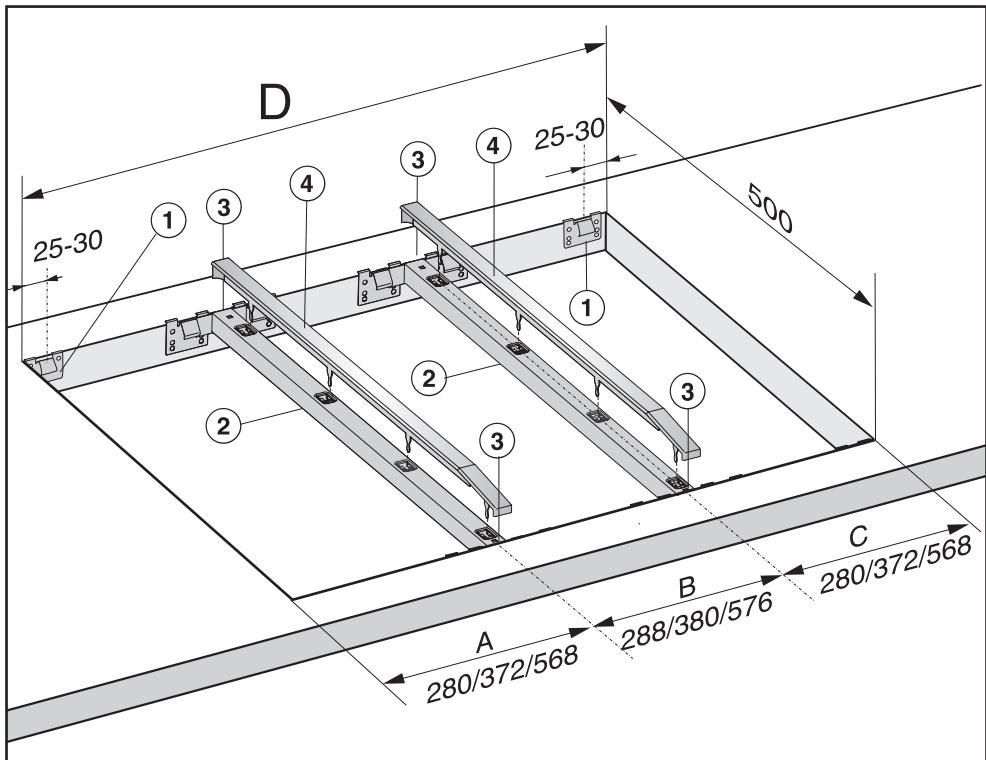
Installation of several appliances

Worktop cut-out calculation example for three appliances

A Appliance width less 8	B Appliance width	C Appliance width less 8	D Worktop cut-out
280	288	280	848
280	380	372	1032
280	576	568	1424
<hr/>			
372	288	280	940
372	380	372	1124
372	576	568	1516
<hr/>			
568	288	280	1136
568	380	372	1320
568	-	568	1136

All dimensions are given in mm

Installation of several appliances



① Spring clamps

② Spacer bars

③ Gap between spacer bar and worktop

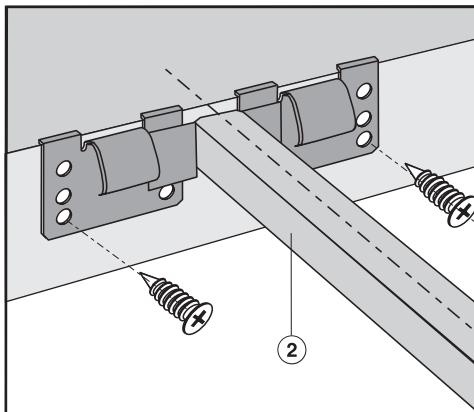
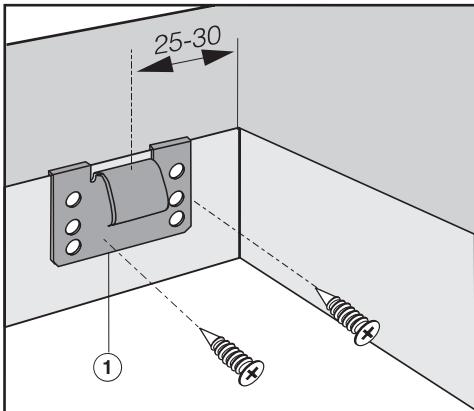
④ Cover

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

Fixing the spring clamps and spacer bars

Wooden worktops

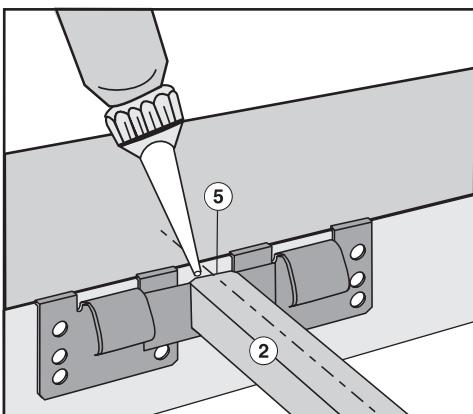
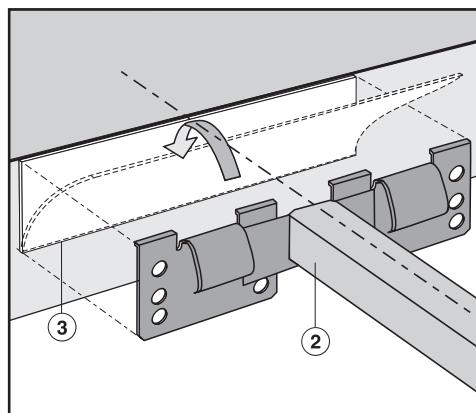
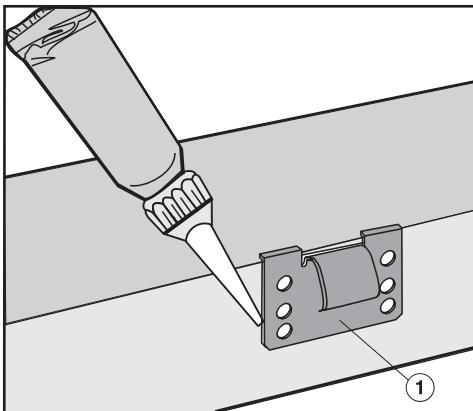
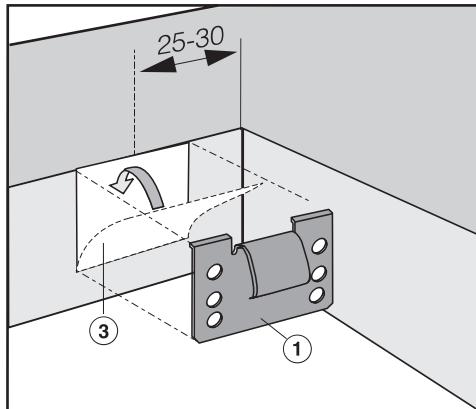


- Position the spring clamps supplied (1) and spacer bars (2) on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

Fixing the spring clamps and spacer bars

Granite and marble worktops

The screws are not required for granite or marble worktops.



- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

- Coat the side edges and the lower edges of the spring clamps ① and the spacer bars ② with silicone.
- Then fill gap ⑤ between the spacer bars and the worktop with silicone.

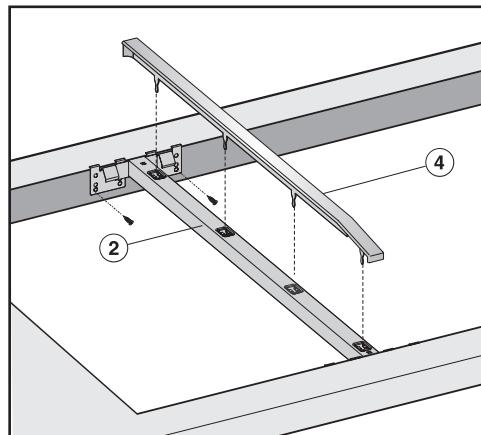
Installing/removing the appliance(s)

Installing the appliance

- Feed the connection cable down through the cut-out.
- Place the appliance into the worktop cut-out, starting with the front of the appliance.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this, make sure that the seal sits flush with the worktop on all sides. This is important to ensure an effective seal all round. **Do not use sealant.**

When installing several appliances, a cover must be inserted into the spacer bar.

- Slide the installed appliance to one



side until you can see the holes of the spacer bar.

- Insert the cover (4) into the holes of the spacer bar (2).

- Place the appliance into the worktop cut-out, starting with the front of the appliance.
- Connect the appliance to the mains electricity (see "Electrical connection").
- Check that the appliance works.

Removing the appliance

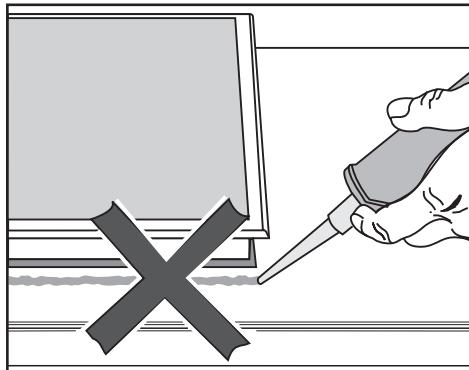
If the appliance is accessible from below, push it out from underneath, starting at the back.

In stubborn cases, or if the appliance is not accessible from below, use a cooktop lever (available from Miele) to lift up the cooktop. To prevent damage to the worktop, position a cloth or similar under the cooktop lever.

Warning: Do not use a screwdriver to lift up the cooktop as this will damage the appliance.

General installation tips

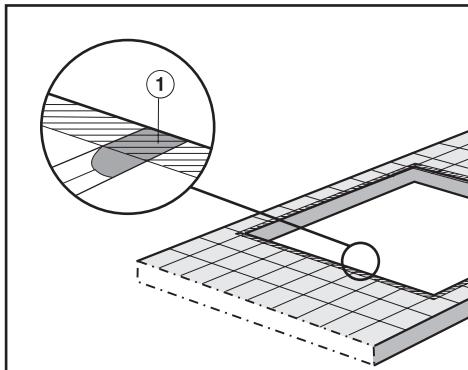
Seal between the appliance and the worktop



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Do not use any additional sealant (e.g. silicone) between the appliance and the worktop. This could cause difficulties if the appliance ever needs to be taken out for servicing and possibly result in damage to the appliance or the worktop.

Tiled worktop



Grout lines ① and the hatched area underneath the appliance frame must be smooth and even. If they are not, the appliance will not sit flush with the worktop and the sealing strip underneath the appliance will not provide a good seal between the appliance and the worktop.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

Note: Isolation of the appliance is required when the appliance safety device is activated. Ensure the isolating switch is easily accessible and visible.

The data plate gives the necessary data for connection.

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

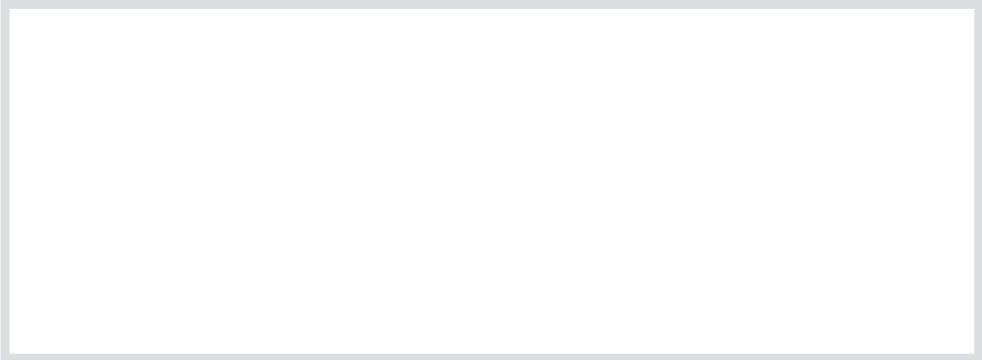
After sales service, data plate, warranty

In the event of any faults which you cannot remedy yourself, please contact Miele.

The contact details for Miele are given at the back of these instructions.

When contacting Miele, please quote the model and serial number of your appliance. These can be found on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these instructions.



Warranty

The warranty for this appliance is 2 years. For further information, please refer to your warranty booklet.

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